

# MICHAEL'S *Cafe*

## BRUNCH

### DAILY SPECIALS

sunday • brunch | 10-3 & prime rib night  
 monday • \$1 wings & shrimp night  
 tuesday • taco & tequila tuesday

wednesday • pizza & free beer night  
 (maryland bottle, draft or can)  
 thursday • dinner abroad  
 friday • live music | 9pm  
 saturday • brunch | 10-3

## COCKTAILS & CRUSHES

**BOTTOMLESS ORIGINAL MIMOSAS** | 11

**BRAND NEW CADILLAC MARGARITA**  
 dobel tequila, fresh lime juice, cointreau, simple syrup, black salt rim | 10

**APEROL SPRITZ**  
 aperol, prosecco, soda | 10

**MORNING CHAI**  
 vodka, frangelico, milk, cinnamon, coffee sphere, espresso sugar rim | 8

**POME PALOMA**  
 dobel diamante tequila, pama liquor, lemon, agave, mint, ginger beer | 8

**ORANGE CRUSH**  
 fresh orange, 3 olives orange vodka, triple sec, club soda | 8.5

**GRAPEFRUIT CRUSH**  
 three olives grapefruit vodka, fresh grapefruit, elderflower liqueur, soda | 8

**BLOODY MARY** | 8  
**BACON BLOODY MARY** | 9  
 add shrimp | 3  
 add jumbo lump crab | 3

## STARTERS

**BACON TRIFECTA**  
 smorgasbord of applewood, jalapeño & General Tso's bacon | 8

**YOGURT PARFAIT**  
 Greek yogurt layered with seasonal & dried fruits, house-made granola, and honey | 7 v

**CHESAPEAKE CRAB DIP**  
 lump crab, white cheddar, sourdough, celery & carrots | 15

**PUB WINGS**  
 house buffalo, old bay or gold fever with blue cheese or ranch | 13

**FRIED GREEN TOMATOES**  
 grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 15  
 + w/o jumbo lump | 10 v

## BREAKFAST POUTINES

**NEW YORKER**  
 house-cured corned beef, braised sauerkraut, swiss, 1K island, bistro fries, sunny egg, caraway seeds | 13

**PHILLY-STYLE**  
 shaved beef, caramelized onions, cheese whiz, sunny egg, bistro fries | 14

## GREENER THINGS

**CAESAR**  
 'Grana Padano', herb croutons, creamy garlic-parm dressing full | 10 half | 6

**GREEK**  
 feta, Kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 11 half | 7 v, gf

**AUTUMN ORCHARD**  
 3 Springs Farm apples, feta, rocket & spicy greens, candied walnuts, apple cider & maple vinaigrette | 12 v, gf

**KALE & ROASTED SQUASH**  
 roasted winter squash, dried cranberries, chevré, spiced yogurt dressing, pepitas | 11 v, gf

## CARB-LOADING

**CEREAL FRENCH TOAST**  
 challah bread dipped in cinnamon crunch & corn flake batter, maple syrup, choice of meat | 12

**PANCAKES**  
**nutella & strawberries:** double-stack, chocolate-hazelnut, fresh strawberries, butter & maple syrup | 11  
**og:** double-stack, butter & maple syrup | 8

**FUN TOPPINGS**  
**TREATS** | .50  
 chocolate chips • salted pretzel • rainbow jimmies  
 toasted coconut

**SEASONAL COMPOTE** | 1.50

## ALL THAT HASH

seasonal root vegetables, mushrooms & greens

**SHORT RIB**  
 sunny egg | hollandaise | 16 gf

**JUMBO LUMP CRAB**  
 sunny egg | Old Bay hollandaise | 18 gf

**FARMERS**  
 salsa verde | scallions | 13 gf

## SOUTH OF THIS BORDER

**SHRIMP & GRITS**  
 U-15 gulf shrimp, jalapeño bacon, Anson Mills grits, grilled corn & green tomato succotash | 19 gf

**CHICKEN & WAFFLES**  
 corn flake-crust chicken thigh, Belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 16

## BREAKFAST CLASSICS

**CRAB CAKE BENNY**  
 petite crab cakes, poached eggs, English muffin, Old Bay hollandaise, homefries | 22

**CLASSIC BENNY**  
 canadian bacon, poached eggs, English muffin, hollandaise, homefries | 13

**THE HUNGRY MAN**  
 2 eggs your way, choice of meat & bread, homefries | 10

**BISCUITS & GRAVY**  
 buttermilk biscuits, sausage gravy, 2 sunny eggs | 13

## STEAK & EGGS

All of our steaks by Creekstone Farms are graded USDA Prime. They are seasoned with our Secret Blend and served with herb butter, 2 eggs your way, & homefries.

**12OZ. PRIME NY STRIP** | mkt

**7OZ. PRIME FILET MIGNON** | mkt

**7OZ. PRIME BAVETTE STEAK** | 22

**22OZ. COWBOY RIBEYE** | mkt

## SIDES

**BREADS** | 2  
 EVERYTHING BAGEL  
 ENGLISH MUFFIN  
 BUTTERMILK BISCUIT  
 WHITE  
 RYE  
 SOURDOUGH

**OTHERS**  
 2 EGGS YOUR WAY | 3 gf  
 HOMEFRIES | 4  
 BISTRO FRIES | 4  
 BELGIAN WAFFLE | 5  
 SINGLE PANCAKE | 5  
 ANSON MILLS GRITS | 6

**MEATS** | 5 gf  
 BREAKFAST SAUSAGE  
 TURKEY SAUSAGE  
 CHEESE KIELBASA  
 JALAPEÑO BACON  
 APPLEWOOD BACON  
 GENERAL TSO'S BACON



## RAW BAR

**OYSTERS ON THE 1/2 SHELL**  
 accompanied by cucumber mignonette, peach hot sauce, cocktail, horseradish & lemon | gf

**BLUE POINTS (NY, CT)** | 2 each  
**MALPEQUE (P.E.I.)** | 2 each  
**CHEF'S SELECTION** | mkt

**SHRIMP COCKTAIL**  
 U-15 gulf shrimp, cocktail & lemon | 15 gf

**BIGEYE TUNA CRUDO**  
 citrus vinaigrette, fried capers, orange, radish, pistachio | 17 gf

## SANDWICHES

Sandwiches served with house kettle chips & pickle  
 Upgrade to bistro fries for \$2 or truffle-parm fries for \$4  
 Burgers served with bistro fries & pickle

**EGG SAMMY**  
 your choice of meat, egg, cheese & bread | 9

**GOLDILOX**  
 duck trap river salmon, whipped herb cream cheese, capers, onion, hard egg, dill, everything bagel | 14

**HULK SMASH**  
 6-minute egg, prosciutto di parma, guacamole, olive oil, aleppo, basil, toasted brioche | 12

**THE PITBULL**  
 pit beef, smoked cheese kielbasa, tiger sauce, golden-Q, onions, brioche bun | 15

**LOBSTAH' ROLL**  
 hot tail, knuckle, & claw meat, split-top roll, drawn butter | 25

**CRAB CAKE**  
 our famous jumbo lump crab cake, lettuce, tomato, brioche roll | 19

**CLASSIC BURGER**  
 custom burger blend, applewood bacon, American, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 14  
 add fried egg | 1.5  
 add guacamole | 3

**BIG EYE TUNA POWERHOUSE**  
 General Tso's glaze, sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 17

**THANKSGIVING LEFTOVER SANDWICH**  
 carved turkey breast, cornbread stuffing, cranberry-cabernet marmalade, sage mayo, frisée, sourdough | 13

**FRIED GREEN TOMATO BLT**  
 jalapeño bacon, pimento cheese, bibb lettuce, griddled brioche | 12

**ROTISSERIE CHICKEN SALAD**  
 fresh herbs, frisée, tomato, griddled sourdough | 12

## SOUPS

**MARYLAND CRAB**  
 cup | 6 bowl | 8

**CREAM OF CRAB**  
 cup | 8 bowl | 10

**SPLIT LEVEL**  
 cup | 7 bowl | 9

**TOMATO BISQUE**  
 cup | 5 bowl | 7

## BEVERAGES

**CAPPUCINO** | 4.5

**ESPRESSO** | 3.5

**COFFEE** | 3.5

**FRENCH PRESS** | 6

**ORANGE JUICE** | 3

**CRANBERRY JUICE** | 3

**PINEAPPLE JUICE** | 3

**MILK** | 3

**CHOCOLATE MILK** | 3

# MICHAEL'S *Cafe*

## LIBATIONS

### HAPPY HOUR

3-7 pm Mon - Fri (bar only)

\$6 prosecco

\$6 sparkling rose

\$6 moscow mules

\$6 maryland mules

\$3 maryland beers

\$2.5 OFF bud light, bud, coors light, miller light

\$1 OFF all wines by the glass

\$1 OFF house liquors

\$1 Wings

Buck a Shuck Oysters

## COCKTAILS

### RUBY SOHO

hangar 1 mandarin vodka, elderflower liquor, house made grenadine, lemon juice | 12

### IT'S QUITE ALRIGHT

bombay dry gin, aperol, blood orange syrup, lemon juice, allagash white topper | 10

### CHOCOLATE CHILI MARGARITA

dobel diamanté tequila, crème de cacao (dark), ancho reyes, lime juice, agave, chocolate bitters | 11.5

### BRAND NEW CADILLAC MARGARITA

dobel diamaté tequila, cointreau, lime juice, simple syrup | 10

### HOOVER ST. DAIQUIRI

bacardi 8 rum, lime juice, beet-anise-cinnamon syrup, angostura bitters | 9.5

### HOLIDAY SUNRISE

femet branca, crème de cacao, heavy cream, cinnamon syrup | 11

### FALL BACK DOWN

rittenhouse rye, bacardi 8 rum, banana liquor, arabica coffee infused carpano antica vermouth, angostura bitters, xocolatl mole bitters | 11

### CONOR'S FLIP

proper 12 irish whiskey, guinness, cinnamon syrup, walnut bitters, egg | 10

### MANHATTAN

whistle pig rye, carpano antica sweet vermouth, black walnut bitters | 13

## MOCKTAILS

### TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | 7

### JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | 7

### JOSÉ'S COLLINS

cucumber, lemon juice, simple syrup, club soda | 7

## ON TAP

### GUINNESS

### RESURRECTION

### LOOSE CANNON

### GOOSE ISLAND

### EVOLUTION NO. 3

### UNION DUCKPIN

### UNION ANTHEM

### DOGFISH SEAQUENCH

### AUSTIN PINEAPPLE CIDER

### ALLAGASH WHITE

### STELLA ARTOIS

### NATTY BOH

## WINES BY THE GLASS

### WHITES

Broadbent Vinho Verde, Portugal | 8

Voga Pinot Grigio, Italy | 8

Santa Margherita Pinot Grigio, Italy | 14

Kung Fu Girl Riesling, WA | 9

Boordy Riesling, MD | 8

The Little Sheep Sauvignon Blanc, New Zealand | 10

Robert Mondavi Buttery Chardonnay, CA | 10

William Hill Chardonnay, Napa | 12

Sonoma Cutrer Chardonnay, Russian River | 12

### REDS

Hangtime Pinot Noir, New Zealand | 9

Meiomi Pinot Noir, CA | 12

Cyprus Pinot Noir, CA | 13

Camina Tempranillo, Spain | 8

Velvet Devil Merlot, WA | 9

Penfolds Koonunga Hill Shiraz, Australia | 9

Brazin Lodi Zinfandel, CA | 10

Bodega Estancia Malbec, Argentina | 9

Antigual Uno 1 Malbec, Argentina | 10

Tom Gore Cabernet, CA | 10

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, Australia | 9

### ROSÉ

Villa Viva Cotes de Thau Rosé, France | 9

Kim Crawford, New Zealand | 10

### SPARKLING ROSÉ

Rotari Brut, Italy | 10

### SPARKLING

Freixenet Carta Nevada Brut, Spain | 7

Sophia Coppola Blanc de Blancs, CA | 7.5

La Marca Prosecco 187m, Italy | 9

## BOURBON

	1 oz.	2 oz.
Angel's Envy	6	11
Basil Hayden	6	11
Blanton's	6.25	11.5
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	6.25	11.5
Elijah Craig	5	9.5
Four Roses Small Batch	5.5	10
George T Stagg Jr.	6	11
Hudson Baby Bourbon	6	11
High West American Prairie	6	11
Jefferson's Ocean	12.5	24
Jim Beam	4	6.25
Knob Creek	5.75	10.25
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Rough Rider	5.5	10
Woodford	5	9.5
Woodford Double Oaked	6.5	12
Wild Turkey 101	4.5	8.5
Wild Turkey Honey	4.5	8.5

## OLD FASHIONS

### MILE HIGH FALL FASHION

stranahan's whiskey, rosemary-cranberry-anise syrup, angostura bitters, orange bitters | 12

### PUMPKIN BUTTER OLD FASHION

tincup american whiskey, cointreau, cinnamon syrup, orange bitters, pumpkin butter | 12

### OLD FASHION

high west american prairie, luxardo liquor, simple syrup, thatcher's blood orange liquor, angostura bitters | 10

## RYE

	1 oz.	2 oz.
Bulleit	4.5	8.5
Corsair Ryemageddon	6	11
High West Double	6	11
High West Rendezvous	6.5	12
Knob Creek	5.5	10
Rittenhouse	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	13
Whistle Pig	6.75	13

## AMERICAN WHISKEY

	1 oz.	2 oz.
Gentleman Jack	5	9.5
High West Campfire	6.5	12
Jack Daniels	4.5	8.5
Jack Daniels Single Barrel	5.5	10
Stranahan's	6.25	11.5
Tin Cup	5	9.5

## IRISH WHISKEY

	1 oz.	2 oz.
Bushmills	4.5	8.5
Jameson	5	9.5
Jameson Caskmates IPA	5	9.5
Jameson 18	10	19
Redbreast	7	13.5
Redbreast 12	7	13.5
Tullamore Dew	7	12.5

## SCOTCH SINGLE MALTS, BLENDED MALTS

	1 oz.	2 oz.
Balvenie 14 Single Malt	8	15
Bruichladdich Laddie Single Malt	9.5	18
Chivas 12	5	9.5
Chivas 18	7.5	13
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenfiddich 12	6	11
Glenfiddich 14	8	15
Glenlivet 12	6	11
Glenlivet 15	8	14
Glenlivet 18	9.5	18
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Kavalan Concertmaster Port Cask	8.5	16
Single Malt	8.5	16
Lagavulin 16	7.5	14
Ledaig 10	7.5	13
Macallan 12	8	15
Macallan 18	15	29
Monkey Shoulder	5	9.5
Oban 14	6.75	13
Octomore 8.1	11	20